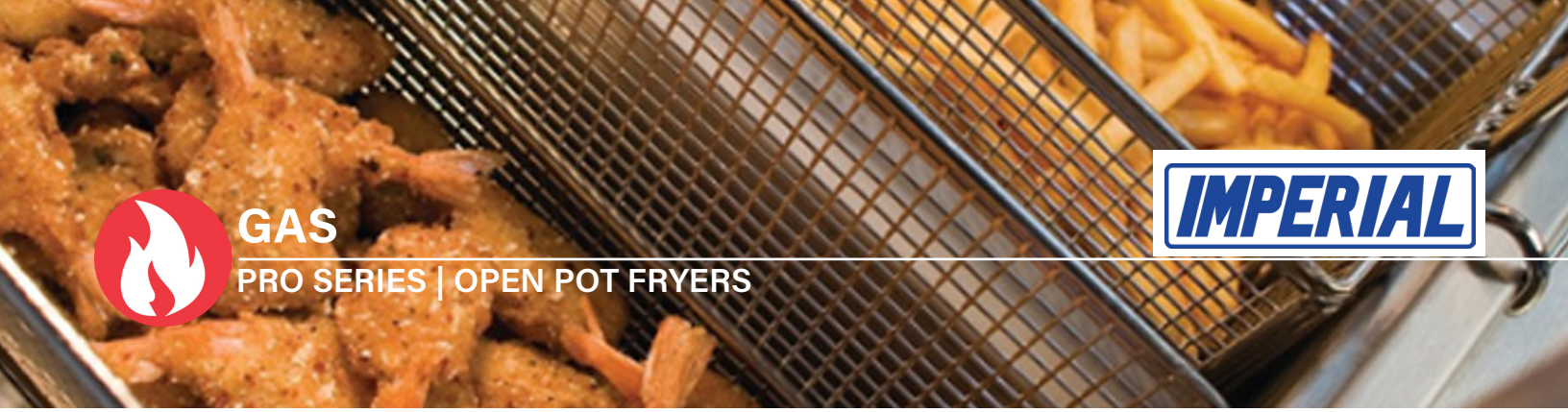


GAS

PRO SERIES | OPEN POT FRYERS



IFS-50-OP

Shown with optional casters.



Robotic welding is precise, virtually eliminating leaks.

OPEN POT BURNERS

- Flame heats ceramic plates located strategically outside of the frypot.
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.
- No tube fired burners and no air shutter adjustments needed.
- Snap acting thermostat has a 200°F - 400°F (93°C - 204°C) tempera ture range that extends oil life and produces a uniformly cooked product.
- 100% safety shut-off valve.

EXTERIOR FEATURES

- Stainless steel front, door, sides, basket hanger and frypot.
- Welded and polished stainless steel seams.
- Full heat shield protects control panel.
- Full bottom chassis provides structural support.
- Plate mounted 6" high (152 mm) heavy duty stainless steel legs or optional casters assure secure support.
- One year parts and labor warranty. Limited warranty on frypot, stainless steel frypot is five years pro-rated.

STAINLESS STEEL FRYPOTS

- Open pot frypot is easy to clean with no obstruction to clean around.
- Large 14" x 14" (356 x 356) frying area.
- Frypot sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb screen is included.
- Deep drawn bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- Two large, nickel-plated fry baskets with vinyl coated, heat protective handles are included.
- Basket hangers are stainless steel.

LARGE COOL ZONE

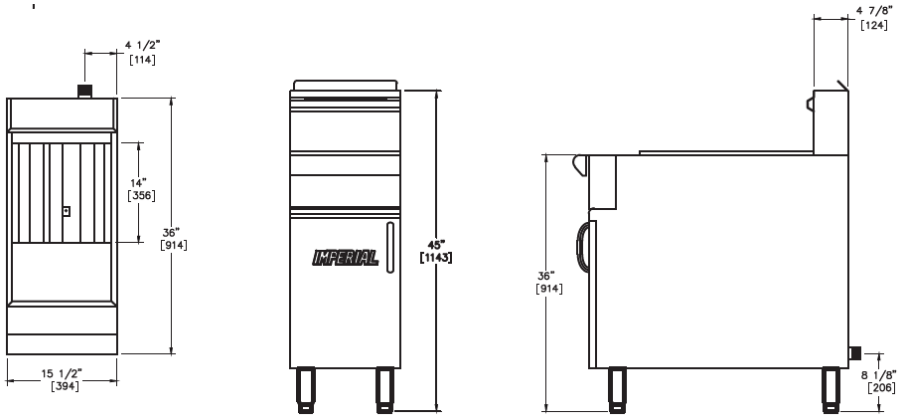
- Captures and holds particles out of the fry zone
- Reduces taste transfer

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GAS

SPEC SERIES | TUBED FIRED FRYERS



MODEL	OIL CAPACITY	GAS OUTPUT		#OF BURNERS	SHIP WEIGHT (KG) LBS
		BTU	(KW)		
IFS-50-OP	50 lbs. (27 L)	120,000	(35)	3	(114) 253
IF-DS	N/A	N/A	N/A	N/A	(60) 130

MANIFOLD PRESSURE		MANIFOLD SIZE
NAT GAS	PROPANE	
4.0" W.C.	10.0" W.C.	3/4" (19MM)

Specify elevation, if over 2,000 ft.

MODEL	FRYER AREA	DIMENSIONS	CRATED DIMENSIONS
IFS-50-OP	14" X 14" (356 X 356 MM)	15½"W X 30½"D X 45¾"H (394 X 775 X 1162 MM)	18"W X 34"D X 35"H (457 X 864 X 889 MM)
IF-DS	N/A	15½"W X 30½"D X 44¼"H (394 X 775 X 1124 MM)	17"W X 34"D X 38"H (432 X 864 X 965 MM)

Measurements in () are metric equivalents

MADE IN USA

OPTIONS AND ACCESSORIES

- Stainless steel backguard, no shelf
- Fryer drain station with storage cabinet
- Automatic basket lifts
- Computer controls
- Manual timer
- Extra fry baskets with vinyl coated handles
- Gas shut-off valve, ¾" N.P.T.
- Quick disconnect and flexible gas hose, ¾" or 1¼, N.P.T.
- Fryer Tip Brush
- Goofer Declogger Rod
- Sediment Scooper
- 6" (152 mm) casters

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible side walls and 0" from combustible wall at rear.

IMPERIAL

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